

Sheep Interest.**HUMPHREYS IMPORTATION.**

(From the Woodstock Standard.)

We have a copy of Spooner's Vermont Journal of date June 22, 1802, in which quoted from a New York paper, the statement that "some of the finest breed, Merinos, have been imported in the ship *Perseverance*, arrived here yesterday from Lisbon, for the purpose of enlarging the valuable production of wool in this country." The importation must have been two or three weeks old when the news reached Windsor. The telegraph says that these sheep were nearly twice as much wool in quantity as most others, that it is sold for three times higher price per pound, and that its quality is so superior as to render a portion of it indispensably necessary in the fabrication of the superfine silks of Europe." It is believed," the paper continues, "that not one of this species has ever before been brought into the United States." The sheep were kept on the vessel for a time until those interested were invited to call and see them.

The Household.**WEATHER HINTS FOR THE HOUSE-WIFE.**

Butter may be rendered less troublesome in summer by being covered with a large flower pot large enough to enclose a plate and rest in a tray in which there is some cold water. Leaving butter in water spoils it. Bread should be stored closely from the air. All vegetables, when cut, may be kept fresh by putting the stalks into water. Carrots, onions, and the like, if placed in layers in a box of sand, will keep for many weeks. Clean new laid eggs will keep fresh for months if buried in dried sand well closed.

Pickled Potatoes ought to be laid out on a plate, and are then as good for frying mashing as if they were freshly cooked. If left headed up, they will often fall in one night. No vegetables should be put into soup until the day that it is to be used. If any soup, complete in itself, it must be sharply boiled the next morning, and put into a fresh, clean

pot, like vegetables, will keep very well if you can manage to put the stalks in water, only it must not be in a close dark place. When apples, oranges, lemons, etc., are to be stored, they must not touch each other, and must be protected from heat, cold and damp as much as possible; sunshine is not desirable. It would be easy, if an amateur peeler was at hand, to make a frame, like a Venetian blind, which would contain a very large quantity of fruit and take up hardly any room, and meal, sage, macaroni, and all substances, are sometimes attacked by insects. They are so small as to be visible singly, but a peculiar fine powder is to be seen at the top of the farina, is not motionless. There is also a small something like honey or fermentation. They never appear in a dry store-room, though they are sometimes found in the grocer's. The only thing to be done is to burn the infected store, and the jar almost red hot before using again.—(Exchange and Mart.)

NOTES ON PICKLING AND PRESERVING.

(From the Albany Press.)

The season is a hand when all good housewives are busy laying up a supply of jams and jellies for the winter season; then a good reliable recipe in this means more than Home Rule in Ireland or financial affairs at Washington, make jelly that will "jell," and preserves that will keep are very important. To help out all the lady readers of the Press we publish the following contributions in answer to the invitation in the Sunday Press last week:

election of Fruit.—A great deal of the success in preserving fruit depends on doing it out. It should be firm, and has been said, with no rot. If it is ripe fruit, such as the peach or the pear, speak of rot may be cut out and the rest of the fruit safely used. The best is to use fruit not wholly ripe. The superintendent of a big canning establishment near Boston, when asked how he preferred to get his peaches, answered, "Half ripe." Pears are best preserved when almost ripe. Green fruit of many kinds has little flavor, yet green apples, everybody knows, make excellent pies; green grapes make good preserves, as said that apricots for preserving should be gathered before their stones come hard.

Pickled Peaches.—Wash the peaches and put them in a jar. To seven pounds fruit add three pounds of white sugar, a quart of vinegar, one ounce of whole cloves, one ounce of stick cinnamon, half the sugar, vinegar and spices together. Turn over the peaches and let remain twenty-four hours. Then put all in a kettle and boil together, one people, in pickling peaches, stick them in them. It makes them more highly spiced, but many like them better hot.

Grape Jelly.—Take grapes that are not quite ripe. Remove the stems, and if they are gritty, wash and drain them, until they are all broken and about ten minutes. Drain through a coarse cloth and funnel, but do not freeze it. Measure the juice and put it into a granite kettle. Put the same measure of sugar into a bowl with a lip. Boil juice ten minutes, remove the scum

as fast as it forms, then pour the boiling juice into the sugar. Stir quickly, remove the froth, and as soon as the sugar is all dissolved pour it into the glasses. It will thicken immediately.

Green Sliced Tomato Pickle.—Take one peck of tomatoes, slice them, sprinkle salt over them and let them stand twenty-four hours, strain the water off. Take eight onions, quarter of a pound of black onion seed, one ounce of celery seed, one of allspice, one of black pepper, one small box of mustard, one tablespoonful of mace. Mix all the spices together. Place a layer of tomatoes, onions and spices until you fill your keg. Add vinegar to cover and boil until they are tender and clear.

Chopped Pickle.—One peck of green tomatoes chopped fine; sprinkle with salt and let them stand over night. Take four peppers, two onions, two tablespoonsfuls of whole cloves, and two of allspice, two sticks of cinnamon, four ounces of white mustard seed, two tablespoonsfuls celery seed, two teaspoons of salt, two cabbages chopped fine, two cauliflower heads from the stalk. Boil the cabbage and cauliflower together in a little vinegar, then put in all the ingredients, and boil ten minutes, drain and cover with cold vinegar.

Pickled Cucumbers.—Wash and wipe the cucumbers and place in a cold jar. To one gallon of the best elder vinegar add one teaspoonful of salt, two red peppers cut fine, one-fourth of a pound of white mustard seed, a quarter of an ounce of ginger root, a piece of alum the size of a butternut, a teaspoonful of horseradish root, not grated; other spices may be added if desired. Bring the ingredients to a boil. Pour over the cucumbers. Cover closely.

Sweet Pickle.—Seven pounds of ripe tomatoes peeled and sliced, three and one-half pounds of sugar, one ounce of cinnamon and mace mixed, one ounce of cloves and one quart of vinegar. Mix all together and stew an hour.

Chili Sauce.—Ten ripe tomatoes peeled, three onions chopped fine, six green peppers chopped, one quart of vinegar, one tablespoonful salt and one of sugar. Boil slowly an hour and a half.

Tomato Catsup.—Peel one peck of ripe tomatoes, boil and strain; add one pint of vinegar, one heaping tablespoonful of each of all kinds of spices, one teaspoonful of black pepper, one-half teaspoonful of cayenne pepper. Boil until thick.

Putting the Fruit in Cans.—The canner always cooks the fruit in the can. The housekeeper usually cooks it first and puts it in the can afterwards, though it can be cooked in the can and many prefer it in that way. The canner fills his cans with the fruit and syrup, solders on the cap and then puts it in the "bath," where it is cooked by steam; then he punctures a hole in one end to let out the gas generated and the heated air, for air expands with heat, you know; then the hole is quickly sealed with solder and the process is over. If the housekeeper cooks the fruit in the can, she generally uses a wash boiler in which the glass cans are set, having first been filled with cut fruit and syrup. The boiler has enough water to come up to the necks of the cans, and these are not put in till the water is blood warm. A board or paper is put in for them to set on, and they are wrapped in cloth or hay is put in to keep them from hitting each other. The tops are partly screwed on and on them is put a board with a weight to keep them from floating about in the water. After the fruit has been thoroughly cooked—the time is a matter of fancy after boiling has actually begun—take the cans with great care and instantly screw down the tops. A draft in the room may break the glass and it is best to keep the air from the jars until they are cool. The contents shrink on cooling just as we do in the tin cans, and the semi-vacuum left on top protects the fruit. It is the tendency of the air outside to get at this vacuum that finds out any holes, however tiny about the cover or in the glass. Therefore it is wise to select cans with few flaws. The rubber rings are the most dangerous part of the cans, for rubber will get hard in time, and then it will not fill the interstices. The prudent housewife buys new rubber rings every year and finds it economy.

Farm Topics.**WHAT A COW SHOULD YIELD.**

Something depends of course upon the kind of a cow, but no cow is a good one that does not yield 2,500 quarts of milk in one year, or about seven quarts a day for 365 days. She will be dry a portion of the time, and of course yield more when fresh than towards the close of her milking period, but she should not give less than seven quarts daily for every day in the year. The milk should produce about 200 pounds of butter, or a pound to every 12 and a half quarts of milk, which at 25 cents a pound the whole year, would yield \$50. The value of the calf depends on its breeding, while the skin milk fed to the pigs and the manure should realize at least \$25 more, making \$75. We may safely take one-half for costs, leaving \$37.50 as profit. The sum fixed as profit, however, may vary, as the price of food is cheaper in some localities than in others. Dairy men differ as to the amount of profit a cow should give. Some claim as much as \$50 a year, but such dairymen sell directly to consumers at a fair price. The fairest estimate is made upon the practice of skimming the milk and raising pigs, which will increase the profit, especially if a good breed of hogs be used in con-

nexion with a first class lot of dairy cows.—(Hoof and Horn.)

CHEAP LIGHTNING-RODS.

Galvanized barb wire costs five cents a pound (seventy-five cents will buy two hundred-twenty feet), is acknowledged by all scientists to be a very good conductor of electricity, and on account of the numerous points especially adapted to absorption of electricity wherever it is stretched. Double the wire and twist into a cable, which will make it four-ply or four strands. Put one end in the well, easterly or moist earth, and carry the other up over your buildings and along the gables, passing over the chimney or highest point of the building. Fasten to the woodwork with common fence staples. The electricity will not leave as good a conductor as galvanized wire to follow dry timber. Thus you have the best lightning rod that can be made for less than \$1.00, all told.—[Montpelier Watchman.]

HOW TO MAKE HENS LAY.

This topic certainly interests all poultrymen, and more especially those who have not succeeded very well in this branch of the business. One of the first requisites is to have a love for the work and take much interest in it, for if there is a lack in this respect the fowls are quite liable to be neglected. It is, of course, important that the hen-house should be clean and commodious, also well ventilated, and situated so there will be plenty of sunlight. I should never advise a beginner to start in with more than 15 or 20 hens, for often he gets tired of his new occupation and throws up the whole thing; and, besides this, being young in experience, he may make serious mistakes in some direction, and consequently lose a part of his flock. If he succeeds in his venture he may profitably augment his flock should his hen-house be large enough, and continue to do so gradually until he has as many as he can manage conveniently. It is not best to experiment much, and at all events do not put in more than you can afford to lose, unless the experiment be a very promising one. As to feeding, one should observe very carefully in what manner different diets affect his breed as regards eggs, and select the one which seems best. Since many of the foods have equal properties for producing eggs, the one should be selected that can be obtained the cheapest. I do not wish by any means to imply by this that the food should be chosen which costs the least, such as damaged grains, but that the food given should be something the poultry raises or which can be got cheaper than some other variety of no greater value. It is conceded by all that meat and bones are indispensable for poultry, and I think the cheapest way to provide these is to buy a beef creature's head or a neighboring butcher. This costs but a trifling sum, and, chopped and given each morning, will prove very beneficial to the hens.—Cor. N. E. Farmer.

An amateur actor (who has taken the part of Hamlet), "Well, Charley, what was the verdict in regard to our entertainment last night?" Charley, "To be frank with you old man, I heard some of the audience say that it was decided stupid." Amateur actor, "Stupid?"—that divine tragedy! Why, Charley, Shakespeare never wrote a stupid thing in his life."—*Harper's Bazaar.*

Young, old, and middle-aged, all experience the wonderful medicinal effects of Ayer's Sarsaparilla. Young children, suffering from sore-eyes, sore-throat, scald-head, or with sore-suckles or sympathetic faint, may be made healthy and strong by its use.

STATE OF VERMONT. District of Addison, ss.

The probate court for the District of Addison, ss.

To all persons interested in the estate of Ezra Rowland, late of Weybridge, in said District, deceased.

BY THE AUTHORITY OF THE STATE OF VERMONT,

IT IS ORDERED, THAT the Probate Court in Middlebury, in said District, on the 13th day of September, A. D. 1886, at 10 o'clock a.m., to show cause, if any you have, why the account of A. D. Haworth, executor of the estate of Ezra Rowland, should not be allowed, and also why the residue of said estate should not be distributed to the parties entitled thereto.

Dated at Middlebury, in said District, this 12th day of August, A. D. 1886.

CHARLES T. HATFIELD, Probate Judge.

(Successor to M. A. Winter & Hatch.)

BY AGENTS WANTED.

It is the desire of the proprietors who will be glad to get this book, to sell it to Merchants, Mechanics, Farmers, and every body.

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